

# Obsah

<b>1 Overview of the current state of affairs</b> .....	<b>8</b>
1.1 Origin and division of pigs .....	8
1.2 Characteristics of wild boar .....	9
1.2.1 Useful types of pigs .....	11
1.3 Pigs breeds .....	11
1.3.1 Mother breeds of pigs.....	11
1.3.2 White noble pig .....	12
1.3.3 White meat pig .....	12
1.3.4 Landras domestic.....	12
1.4 Fatherly breeds of pigs.....	13
1.4.1 Duroc .....	13
1.4.2 Hampshire .....	14
1.4.3 Belgian landras .....	14
1.4.4 Slovak mass.....	14
1.4.5 Pietrain.....	14
1.4.6 Yorkshire .....	15
1.4.7 Origin of Vietnamese pigs.....	15
1.5 Division of pig carcasses .....	16
1.5.1 Determination of the proportion of muscle in pig carcasses.....	16
1.6 Meat .....	17
1.6.1 Chemical composition of meat.....	20
1.6.2 Proteins in meat .....	21
1.6.3 Proteins of pig meat.....	22
1.6.4 Amino acids in meat.....	23
1.6.5 Lipids in meat.....	26
1.6.6 Fatty acids in meat.....	26
1.6.7 $\Omega$ -3: $\omega$ -6 ratio of essential fatty acids in food .....	30
1.6.8 Cholesterol.....	34
1.6.9 Ash in meat.....	35
1.6.10 Vitamins in meat .....	39
1.6.11 Carbohydrates.....	40
1.6.12 Water in meat .....	40
1.7 Quality of pig meat .....	41

1.7.1	Degradation changes in <i>post mortem</i> meat.....	41
1.7.2	pH.....	44
1.7.3	Dry method of maturing meat.....	46
1.7.4	Wet way of maturing meat.....	46
1.7.5	Meat defects associated with pH changes.....	46
1.7.6	Meat quality indicators are divided into:.....	47
1.7.7	Water holding capacity.....	49
1.7.8	Sensory properties of meat.....	51
1.7.9	Boar smell.....	53
1.7.10	Lipid peroxidation and malondialdehyde content.....	54
<b>2</b>	<b>The aim of the work.....</b>	<b>58</b>
<b>3</b>	<b>Material and methods.....</b>	<b>59</b>
3.1	Material.....	59
3.2	Methods used for the analysis of chemical parameters.....	59
3.2.1	Analysis of the basic meat composition by the FTIR method.....	59
3.2.2	Minerals analysis.....	60
3.2.3	Energy value calculation.....	60
3.2.4	Malondialdehyde (MDA) content determination by spectrophotometry.....	61
3.2.5	Statistical analyses.....	61
<b>4</b>	<b>Results and discussion.....</b>	<b>62</b>
<b>5</b>	<b>Conclusion.....</b>	<b>82</b>
<b>6</b>	<b>References.....</b>	<b>83</b>